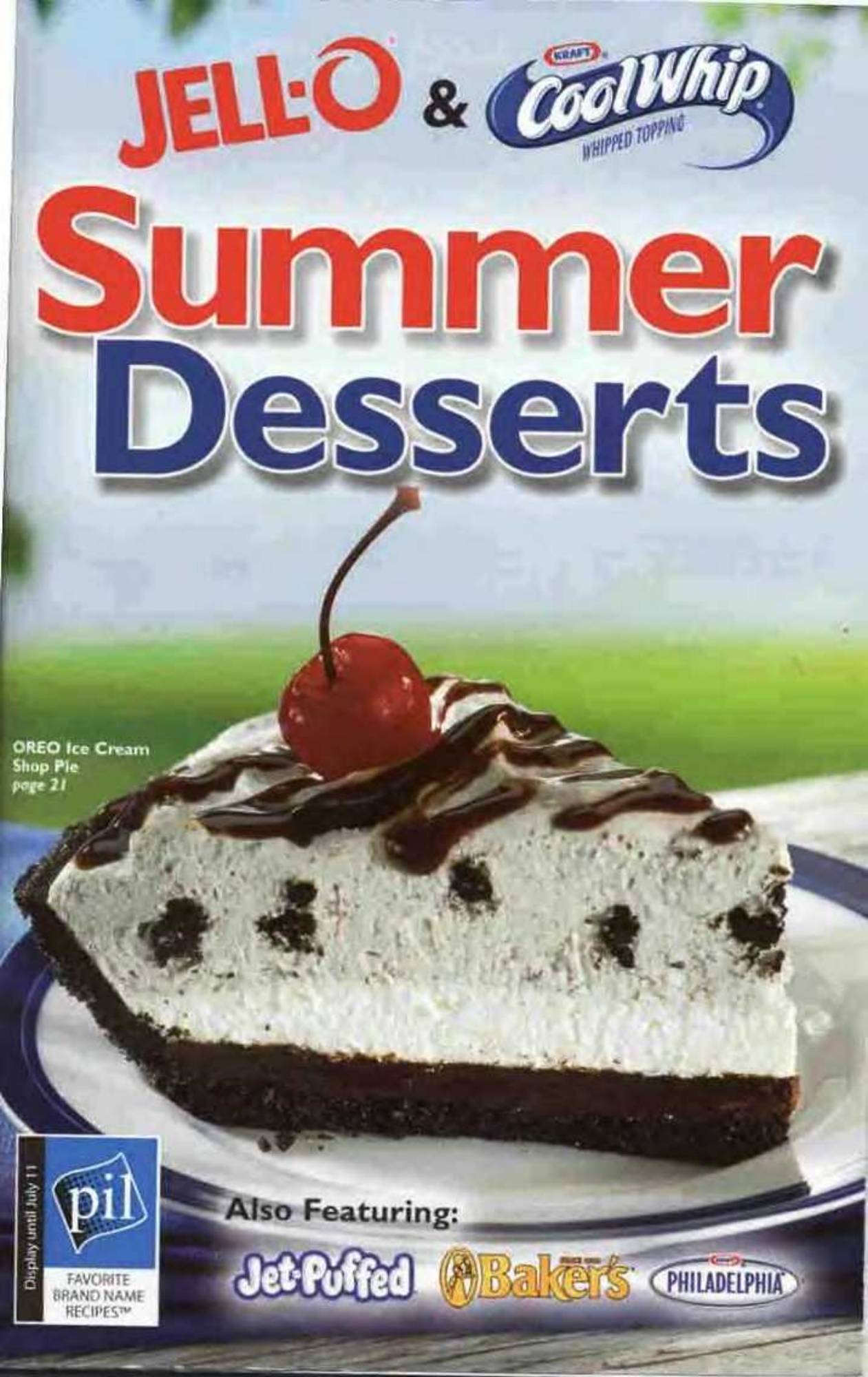
JELL-O & Cool Whip WHIPPED TOPPING

Summer Desserts



OREO Ice Cream Shop Pie
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Display until July 11

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FAVORITE BRAND NAME RECIPES™

Also Featuring:

Jet-Puffed Baker's PHILADELPHIA

Summer Celebrations

Crowd-pleasing desserts for Memorial Day, Father's Day, Fourth of July, picnics, reunions, and more!

Patriotic Gelatin-in-a-Cloud

20 Minute Prep

Total: 4 hours 20 minutes (includes refrigeration)

- 2 cups boiling water, divided
- 1 package (4-serving size) **JELL-O** Strawberry Flavor Gelatin
- 1 package (4-serving size) **JELL-O** Berry Blue Flavor Gelatin
- 1 cup cold water, divided
- 2 cups thawed **COOL WHIP** Whipped Topping

STIR 1 cup of the boiling water into each flavor dry gelatin mix in separate medium bowls at least 2 minutes until completely dissolved. Stir ½ cup of the cold water into gelatin in each bowl. Pour each flavor gelatin into separate 8-inch square pan. Refrigerate 4 hours or until firm.

DIP pans in warm water for 15 seconds. Cut gelatin into cubes, using sharp knife which has been dipped in hot water. Loosen cubes from pan with spatula; refrigerate until ready to serve.

SPOON ¼ cup of the whipped topping into each of 8 dessert dishes just before serving. Using back of spoon, spread whipped topping onto bottom and up side of each dish. Fill evenly with equal measures of the red and blue gelatin cubes. Store leftover desserts in refrigerator.

Makes 8 servings.

JAZZ IT UP: Top each dessert with 1 tablespoon additional thawed **COOL WHIP** Whipped Topping just before serving.

Wave-Your-Flag Cheesecake

20 Minute Prep

Total: 4 hours 25 minutes
(includes refrigeration)

- 1 quart strawberries, divided
- 1½ cups boiling water
- 2 packages (4-serving size each) **JELL-O** Strawberry Flavor Gelatin
- Ice cubes
- 1 cup cold water
- 1 package (12 ounces) pound cake, cut into 10 slices
- 1⅓ cups blueberries, divided
- 2 packages (8 ounces each) **PHILADELPHIA** Cream Cheese, softened
- ¼ cup sugar
- 1 tub (8 ounces) **COOL WHIP** Whipped Topping, thawed

SLICE 1 cup of the strawberries; set aside. Halve the remaining 3 cups strawberries; set aside. Stir boiling water into dry gelatin mixes in large bowl at least 2 minutes until completely dissolved. Add enough ice to cold water to measure 2 cups. Add to gelatin; stir until ice is completely melted. Refrigerate 5 minutes or until gelatin is slightly thickened (consistency of unbeaten egg whites).

MEANWHILE, line bottom of 13×9-inch dish with the cake slices. Add sliced strawberries and 1 cup of the blueberries to thickened gelatin; stir gently. Spoon over cake slices. Refrigerate 4 hours or until set.

BEAT cream cheese and sugar in large bowl with wire whisk or electric mixer until well blended; gently stir in whipped topping. Spread over gelatin. Arrange strawberry halves on cream cheese mixture to resemble the stripes of a flag. Arrange the remaining ⅓ cup blueberries on cream cheese mixture for the "stars." Store leftover dessert in refrigerator.

Makes 20 servings.

SIZE-WISE: Enjoy a serving of this easy-to-make dessert on occasion, but keep portion size in mind. One dessert makes enough for 20 servings.

Red, White & Blueberry Parfaits

Total: 4 hours 15 minutes (includes refrigeration)

- 1 cup boiling water
- 1 package (4-serving size) **JELL-O** Strawberry Flavor Sugar Free Low Calorie Gelatin, or any other red flavor
- 1 cup cold water
- 1 tub (8 ounces) **COOL WHIP LITE** Whipped Topping, thawed, divided
- 1½ cups blueberries

STIR boiling water into dry gelatin mix in medium bowl at least 2 minutes until completely dissolved. Stir in cold water. Pour into 13×9-inch pan.

REFRIGERATE 4 hours or until firm.

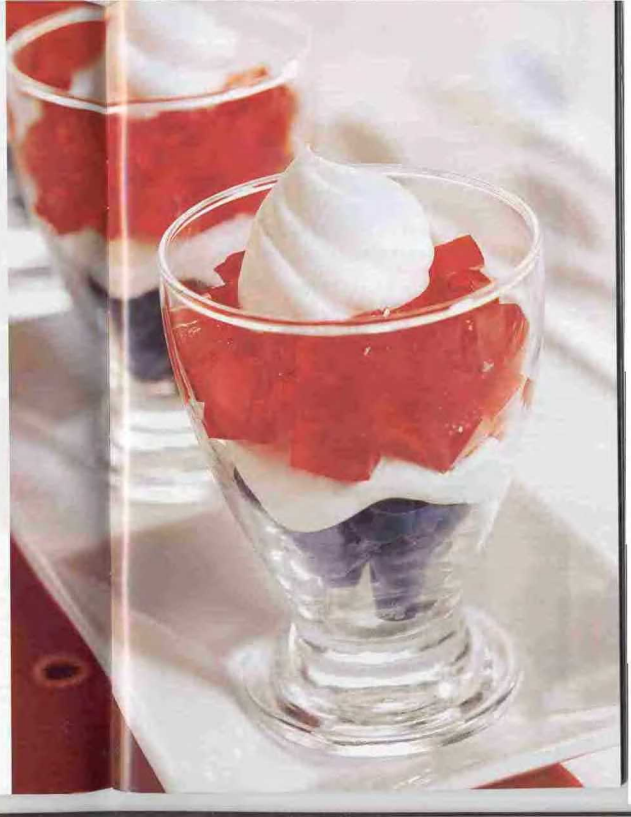
CUT gelatin into ½-inch cubes. Reserve 1 cup of the whipped topping for garnish. Layer blueberries, remaining whipped topping and the gelatin cubes in 8 dessert glasses. Top with the reserved whipped topping. Store in refrigerator.

Makes 8 servings.

NUTRITION BONUS: Enjoy this low-fat, cholesterol-free treat while sitting in the shade on a hot summer's day! As a bonus, it's also low in sodium!

SUBSTITUTE: Prepare as directed, using **COOL WHIP** Sugar Free Whipped Topping.

Nutrition Information Per Serving (when prepared with COOL WHIP LITE): 50 calories, 2g total fat, 2g saturated fat, 0mg cholesterol, 45mg sodium, 8g carbohydrate, less than 1g dietary fiber, 4g sugars, less than 1g protein, 0%DV vitamin A, 4%DV vitamin C, 0%DV calcium, 0%DV iron.



30 Minute Prep Patriotic Poke Cake

Total: 4 hours 30 minutes (includes refrigeration)

- 2 baked round white cake layers (9 inches), cooled
- 2 cups boiling water, divided
- 1 package (4-serving size) **JELL-O** Strawberry Flavor Gelatin, or any other red flavor
- 1 package (4-serving size) **JELL-O** Berry Blue Flavor Gelatin
- 1 tub (8 ounces) **COOL WHIP** Whipped Topping, thawed, divided

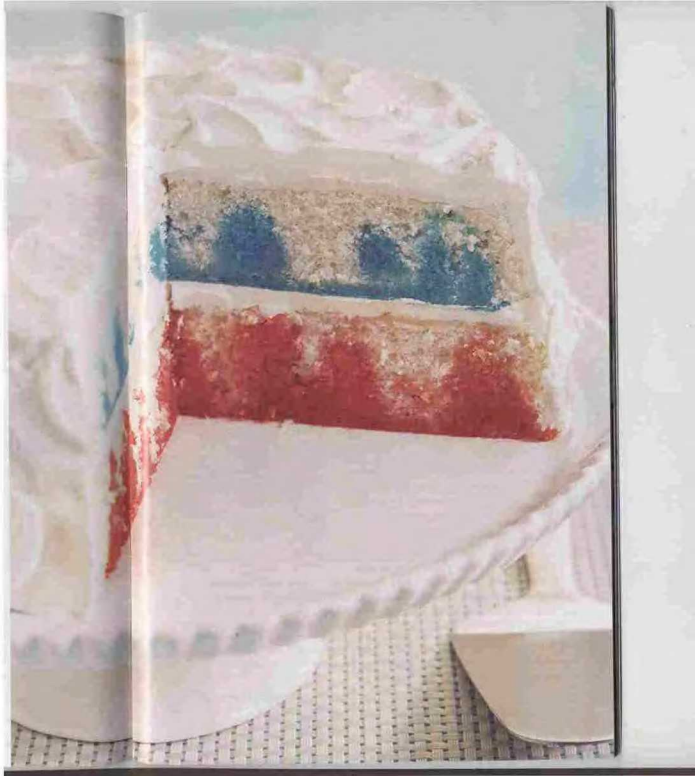
PLACE cake layers, top-sides up, in 2 clean 9-inch round cake pans. Pierce cakes with large fork at ½-inch intervals.

STIR 1 cup of the boiling water into each flavor dry gelatin mix in separate small bowls 2 minutes until completely dissolved. Carefully pour red gelatin over 1 cake layer and blue gelatin over remaining cake layer. Refrigerate 3 hours.

DIP one cake pan in warm water 10 seconds; unmold onto serving plate. Spread with about 1 cup of the whipped topping. Unmold second cake layer; carefully place on first cake layer. Frost top and side of cake with remaining whipped topping. Refrigerate 1 hour or until ready to serve. Cut into 16 slices to serve. Store leftover cake in refrigerator.

Makes 16 servings, 1 slice each.

SUBSTITUTE: Instead of a fork, try using chopsticks to poke the holes. Just don't poke all the way through.



JELL-O "Dive-on-In" Cake

Total: 4 hours 15 minutes (includes refrigeration)

- 1 package (2-layer size) yellow cake mix
- 2 cups boiling water
- 2 packages (4-serving size each) **JELL-O** Berry Blue Flavor Gelatin
- 1 cup cold water
- 1 tub (8 ounces) **COOL WHIP** Whipped Topping, thawed
- 56 Mini **OREO** Bite Size Chocolate Sandwich Cookies
- 6 **TEDDY GRAHAMS** Graham Snacks
- 5 ring-shaped chewy fruit snacks
- 4 bite-size fish-shaped chewy fruit snacks
- 1 small rectangular **HONEY MAID** Honey Graham

PREPARE and bake cake mix in 13×9-inch baking pan as directed on package. Cool completely. Invert cake onto large platter; remove pan. Using a serrated knife, cut and scoop out a shallow rectangle from center of cake, leaving a 2-inch border of cake on all sides and a thin layer of cake on the bottom. Reserve removed cake for snacking or other use.

STIR boiling water into dry gelatin mix in large bowl at least 2 minutes until completely dissolved. Stir in cold water. Refrigerate 1¼ hours or until slightly thickened (consistency of unbeaten egg whites). (Or, see Shortcut on next page.) Pour thickened gelatin into center of cake. Refrigerate 3 hours or until set.

FROST borders of cake with whipped topping. Decorate with remaining ingredients as desired to resemble a swimming pool. Store leftover cake in refrigerator.

Makes 15 servings.

SHORTCUT: For a quick-set gelatin, simply add 4 cups ice cubes to the dissolved gelatin mixture in place of the 1 cup cold water; stir 8 minutes or until gelatin begins to thicken (spoon drawn through leaves a definite impression). Remove any unmelted ice. Pour thickened gelatin into center of cake; continue as directed.

Firecracker Cupcakes

Total: 10 minutes

: **BAKER'S ANGEL FLAKE** Coc divided

4 drops each: blue and red food coloring

24 yellow cupcakes

2 cups thawed **COOL WHIP** Whipped opping

24 red string licorice pieces (4 inches)

PLACE ½ cup of the coconut in each of two separate resealable plastic bags; set remaining ½ cup coconut aside. Add blue food coloring to coconut in one bag and red food coloring to coconut in second bag. Seal bags; shake until coconut is evenly tinted.

SPREAD tops of cupcakes with whipped topping. Sprinkle with red, white (uncolored) and blue coconut as desired; press coconut gently into whipped topping to secure.

INSERT licorice piece into top of each cupcake for the "firecracker's fuse." Store in refrigerator.

Makes 2 dozen or 24 servings, 1 cupcake each

JAZZ IT UP: Divide whipped topping ir
econd third with 4 drop: g whipped

Frozen Raspberry Shortcake Squares

10 Minute Prep

Total: 3 hours 10 minutes
(includes freezing)

- 1 pint (2 cups) frozen raspberry nonfat yogurt, softened
- 1 package (4-serving size) **JELL-O** Raspberry Flavor Sugar Free Low Calorie Gelatin
- 1 tub (8 ounces) **COOL WHIP** Sugar Free Whipped Topping, thawed
- 1 package (10.75 ounces) reduced-fat pound cake, cubed

BEAT yogurt and dry gelatin mix in large bowl with wire whisk until well blended. Gently stir in whipped topping. Add cake cubes; mix lightly.

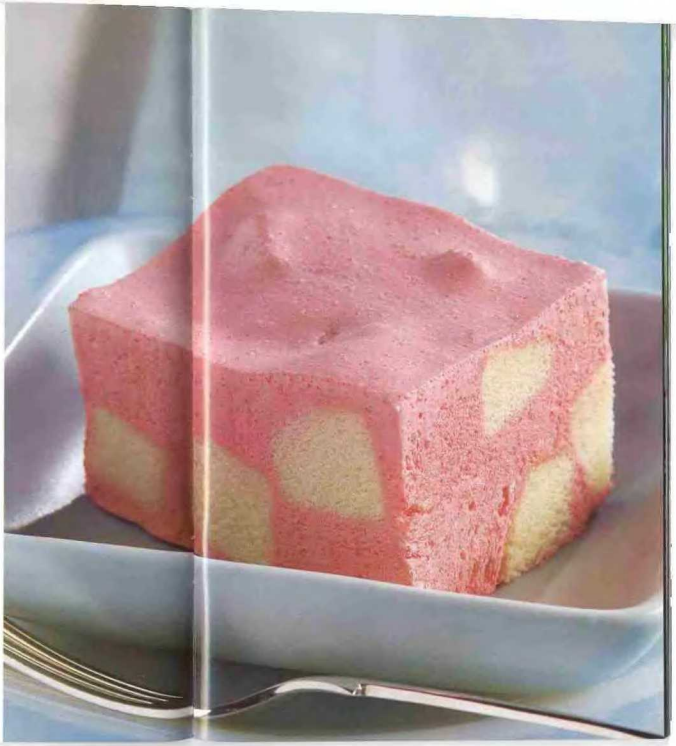
SPOON into 8-inch square pan.

FREEZE 3 hours or until firm. Cut into 12 squares to serve. Store leftover dessert in freezer.

Makes 12 servings, 1 square each.

HOW TO THAW COOL WHIP: Place unopened 8-ounce tub in refrigerator for 4 hours. Do not thaw in microwave.

Nutrition Information Per Serving: 180 calories, 6g total fat, 3.5g saturated fat, 25mg cholesterol, 170mg sodium, 27g carbohydrate, 0g dietary fiber, 16g sugars, 3g protein, 2%DV vitamin A, 0%DV vitamin C, 4%DV calcium, 2%DV iron.



Double-Strawberry Margarita Squares

Total: 6 hours 15 minutes
(includes freezing)

- 1¼ cups crushed pretzels
- 6 tablespoons butter or margarine, melted
- 1 package (8 ounces) **PHILADELPHIA** Cream Cheese, softened
- 1 can (14 ounces) sweetened condensed milk
- 1 cup pureed strawberries
- ½ cup lime juice
- 1 tub (8 ounces) **COOL WHIP** Strawberry Whipped Topping, thawed
- Sliced strawberries, optional

MIX pretzel crumbs and butter in 13×9-inch pan; press firmly onto bottom of pan. Refrigerate until ready to use.

BEAT cream cheese and condensed milk in large bowl with wire whisk until well blended. Add strawberries and lime juice; mix well. Gently stir in whipped topping; pour evenly over crust.

FREEZE at least 6 hours or overnight. Let stand at room temperature 15 minutes to soften slightly. Cut into 16 squares. Garnish with sliced strawberries, if desired. Store leftover dessert in freezer.

Makes 16 servings, 1 square each.

SIZE-WISE: **Stick to the serving size. A small portion of this rich strawberry dessert is all that is needed!**

15 Minute Prep — Low-Fat Raspberry Summer Sensation

Total: 3 hours 25 minutes (includes freezing)

pint (2 cups) raspberry sorbet or sherbet, softened

cup cold fat free milk

package (4-serving size) **JELL-O** Vanilla Flavor Fat Free Sugar Free Instant Reduced Calorie Pudding & Pie Filling

tub (8 ounces) **COOL WHIP FREE** Whipped Topping, thawed

cup raspberries

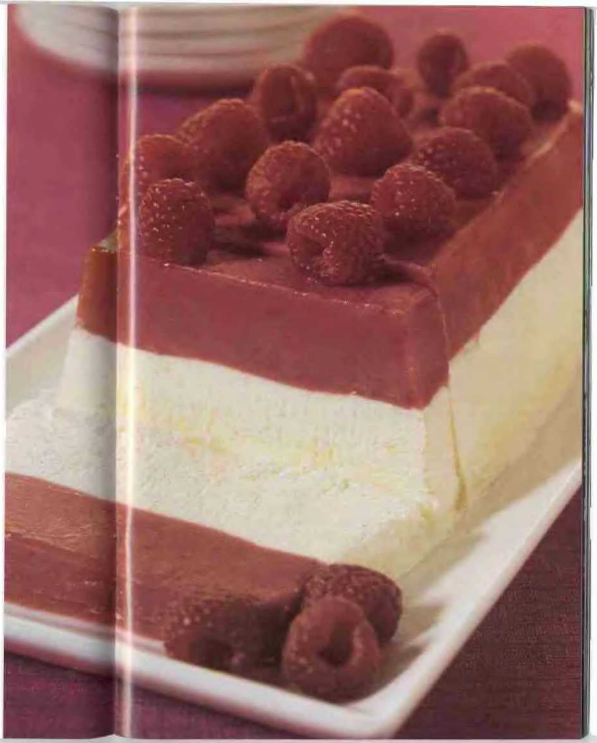
LINE 9×5-inch loaf pan with foil. Spoon sorbet into pan; freeze 10 minutes.

POUR milk into large bowl. Add dry pudding mix. Beat with wire whisk 2 minutes or until well blended. Gently stir in whipped topping; spread evenly over sorbet in pan.

FREEZE 3 hours or overnight. To unmold, invert pan onto plate; remove foil. Top evenly with raspberries. Let stand 10 to 15 minutes to soften slightly before cutting into 12 slices to serve. Place 1 slice on each of 12 dessert plates. Store leftover dessert in freezer.

Makes 12 servings, 1 slice each.

HOW TO SOFTEN SORBET: Soften sorbet in microwave on MEDIUM (50%) for 10 to 15 seconds or until slightly softened



15 Minute Prep Banana Split Pudding Dessert

Total: 2 hours 25 minutes (includes freezing)

- 1½ cups **HONEY MAID** Graham Cracker Crumbs
- 1¼ cups sugar, divided
- ½ cup (1 stick) butter, melted
- 2 packages (8 ounces each) **PHILADELPHIA** Cream Cheese, softened
- 1 can (20 ounces) crushed pineapple, drained
- 6 medium bananas, divided
- 2 cups cold milk
- 2 packages (4-serving size each) **JELL-O** Vanilla Flavor Instant Pudding & Pie Filling
- 2 cups thawed **COOL WHIP** Whipped Topping, divided
- 1 cup **PLANTERS** Chopped Pecans

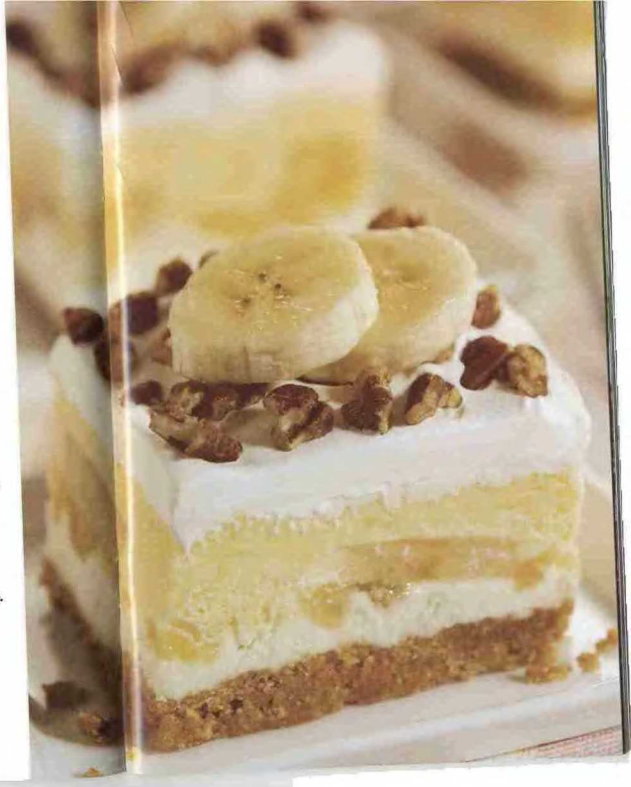
MIX cracker crumbs, ¼ cup of the sugar and the butter; press firmly onto bottom of foil-lined 13×9-inch pan. Freeze 10 minutes.

BEAT cream cheese and remaining 1 cup sugar in large bowl with electric mixer on medium speed until well blended. Carefully spread cream cheese mixture over crust; top with the pineapple. Slice 4 of the bananas; arrange evenly over pineapple. Set aside.

POUR milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 minutes or until well blended. Gently stir in 1 cup of the whipped topping; spread evenly over banana layer in pan. Top with the remaining 1 cup whipped topping; sprinkle with pecans. Cover with foil. Freeze 2 hours. Just before serving, slice remaining 2 bananas; arrange evenly over dessert. Store leftover dessert in freezer.

Makes 24 servings, 1 piece each.

VARIATION: Prepare as directed, using **PHILADELPHIA** Neufchâtel Cheese, ⅓ Less Fat than Cream Cheese; **JELL-O** Vanilla Flavor Fat Free Sugar Free Instant Reduced Calorie Pudding & Pie Filling and **COOL WHIP LITE** Whipped Topping.



Cool 'n Creamy Coffee Freeze

5 Minute Prep

Total: 5 minutes

- cup milk
- Ice cubes
- cup **COOL WHIP** Whipped Topping, not thawed
- package (4-serving size) **JELL-O** Vanilla Flavor Instant Pudding & Pie Filling
- tablespoon **MAXWELL HOUSE** Instant Coffee

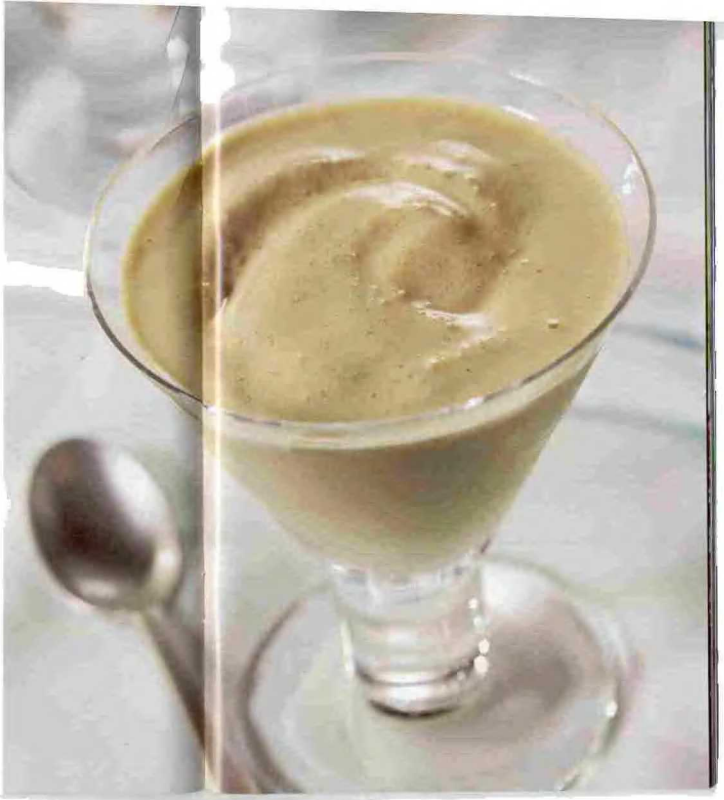
POUR milk into 1-quart measuring cup. Add enough ice to measure 3 cups. Pour into blender.

ADD remaining ingredients; cover. Blend on high speed until smooth.

POUR evenly into 4 glasses. Serve immediately.

Makes 4 servings, about ¾ cup each.

HEALTHY LIVING: **Save 80 calories and 2 grams of fat per serving by preparing with fat free milk, COOL WHIP LITE Whipped Topping and JELL-O Vanilla Flavor Fat Free Sugar Free Instant Reduced Calorie Pudding & Pie Filling.**



Sparkling Lemon Ice

20 Minute Prep

Total: 3 hours 20 minutes (includes freezing)

- 1 cup boiling water
- 1 package (4-serving size) **JELL-O** Lemon Flavor Sugar Free Low Calorie Gelatin
- 1 cup cold lemon lime-flavored seltzer
- ½ teaspoon grated lemon peel
- 3 tablespoons fresh lemon juice

STIR boiling water into dry gelatin mix in medium bowl at least 2 minutes until completely dissolved. Add seltzer, lemon peel and juice; stir. Pour into 9-inch square pan; cover.

FREEZE 3 hours or until frozen. Remove from freezer; let stand at room temperature 10 minutes to soften slightly.

BEAT with electric mixer or blend in covered blender on high speed until smooth. Spoon evenly into 6 dessert dishes. Store leftover desserts in freezer.

Makes 6 servings.

JAZZ IT UP: Garnish with lemon slices and fresh mint sprigs just before serving.

Nutrition Information Per Serving: 10 calories, 0g total fat, 0mg cholesterol, 50mg sodium, 1g carbohydrate, 0g dietary fiber, 0g sugars, 1g protein.

5 Minute Prep Chocolate-Mint Frosty

Total: 5 minutes

- 2 cups milk
- Ice cubes
- 1 cup **COOL WHIP** Whipped Topping, not thawed
- 1 package (4-serving size) **JELL-O** Chocolate Flavor Instant Pudding & Pie Filling
- 4 small chocolate-covered mint patties

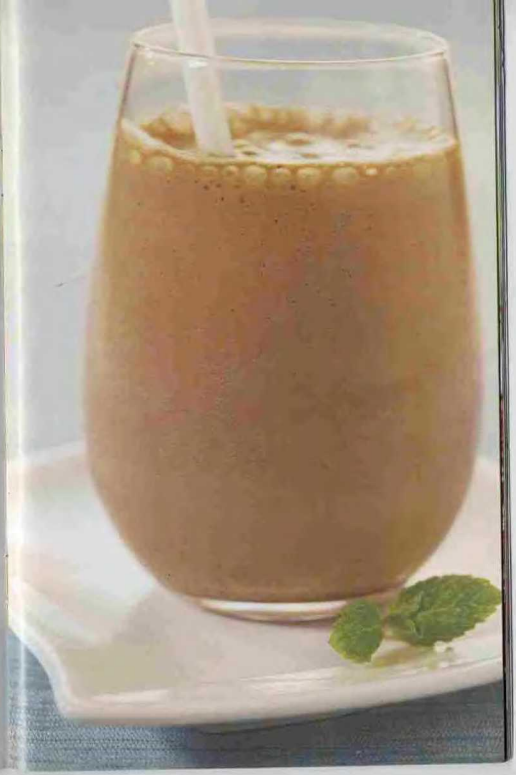
POUR milk into 1-quart measuring cup. Add enough ice to measure 3 cups. Pour into blender.

ADD remaining ingredients; cover. Blend on high speed until smooth.

POUR evenly into 4 glasses. Serve immediately.

Makes 4 servings, about 1 cup each.

HEALTHY LIVING: Save 90 calories and 3.5 grams of fat per serving by preparing as directed, using fat free milk, **COOL WHIP LITE** Whipped Topping and **JELL-O** Chocolate Flavor Fat Free Sugar Free Instant Reduced Calorie Pudding & Pie Filling.



JELL-O Homemade Pudding Pops

10 Minute Prep

Total: 5 hours 10 minutes (includes freezing)

- 2 cups cold milk
- 1 package (4-serving size) **JELL-O** Chocolate Flavor Instant Pudding & Pie Filling

POUR milk into medium bowl. Add dry pudding mix. Beat with wire whisk 2 minutes.

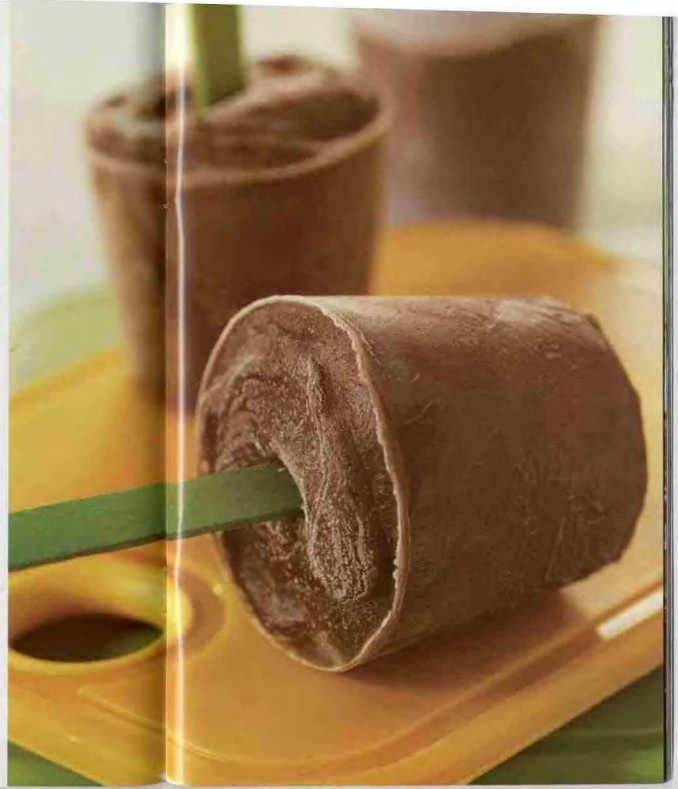
SPOON evenly into 6 (5-ounce) paper or plastic cups. Insert wooden pop stick or plastic spoon into center of each cup for handle.

FREEZE 5 hours or until firm. To remove pops from cups, place bottoms of cups under warm running water for 15 seconds. Press firmly on bottoms of cups to release pops. (Do not twist or pull pop sticks.) Store leftover pops in freezer.

Makes 6 servings.

NUTRITION BONUS: Kids are sure to love this low-fat frozen treat. As a bonus, the milk provides a good source of calcium.

Nutrition Information Per Serving: 110 calories, 2g total fat, 1g saturated fat, 5mg cholesterol, 310mg sodium, 20g carbohydrate, 0g dietary fiber, 16g sugars, 3g protein, 2%DV vitamin A, 0%DV vitamin C, 10%DV calcium, 2%DV iron.



Cappuccino Cheesecake Frozen Dessert

20 Minute Prep

Total: 4 hours 20 minutes (includes freezing)

- 1 package (11.1 ounces) **JELL-O** No Bake Real Cheesecake
- 5 tablespoons butter or margarine, melted
- ¼ cup **GENERAL FOODS INTERNATIONAL COFFEE** Suisse Mocha, divided
- 2 tablespoons sugar
- 1½ cups cold milk
- 1 tub (8 ounces) **COOL WHIP** Whipped Topping, thawed

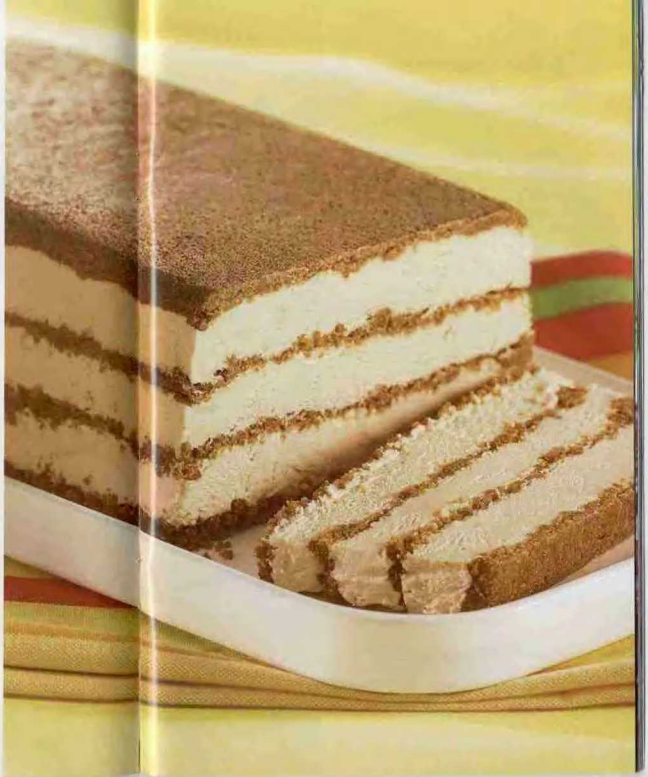
LINE 9×5-inch loaf pan with foil. Mix Crust Mix, butter, 2 tablespoons of the flavored instant coffee and the sugar with fork in medium bowl until crumbs are evenly moistened. Press ½ cup of the crumb mixture firmly onto bottom of prepared pan; reserve remaining crumb mixture for later use.

BEAT milk, Filling Mix and the remaining 2 tablespoons flavored instant coffee in medium bowl with electric mixer on low speed until blended. Beat on medium speed 3 minutes. (Filling will be thick.) Gently stir in whipped topping. Spoon one third of the whipped topping mixture over crust in pan; sprinkle with ⅓ of reserved crumb mixture. Repeat layers twice. Cover tightly with additional foil.

FREEZE at least 4 hours or overnight. Remove top sheet of foil. Unmold onto serving tray. Let stand 10 minutes before cutting into 12 slices to serve. Store leftover dessert in freezer.

Makes 12 servings, 1 slice each.

MAKE-AHEAD: Dessert can be stored in the freezer for up to 1 week.



Easy Celebration Ice Cream Cake

15 Minute Prep

Total: 4 hours 25 minutes
(includes freezing)

- 24 **OREO** Chocolate Sandwich Cookies, divided
- 1 pint (2 cups) strawberry ice cream, softened
- 2 cups thawed **COOL WHIP** Whipped Topping, divided
- 1 pint (2 cups) chocolate ice cream, softened
- 2 tablespoons fudge ice cream topping

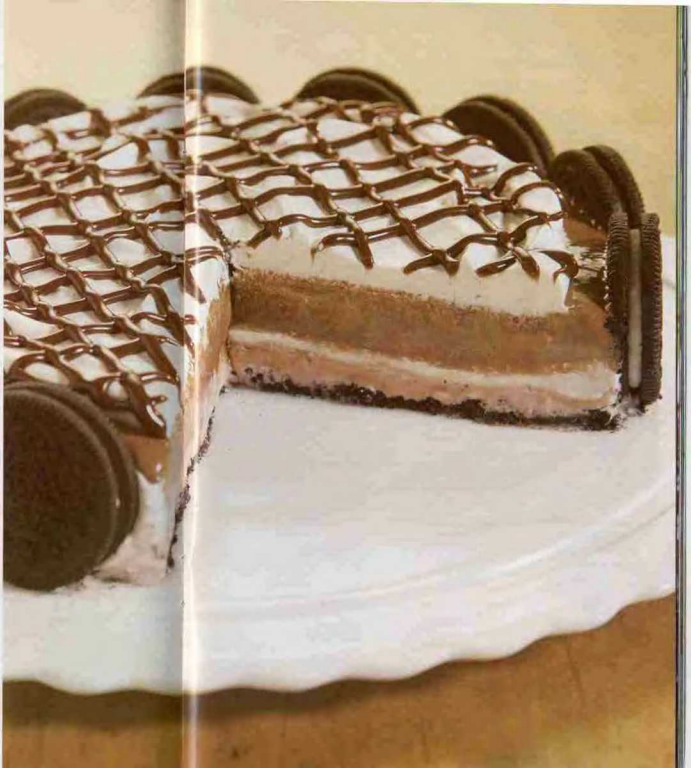
LINE 9-inch round cake pan with plastic wrap, with ends of plastic wrap extending over side of pan. Stand 14 of the cookies around edge of pan. Crush remaining 10 cookies. Reserve ½ cup of the cookie crumbs for later use; sprinkle remaining crumbs onto bottom of pan. Spread strawberry ice cream over crumbs; top with 1 cup of the whipped topping and the reserved ½ cup crumbs. Cover with chocolate ice cream.

FREEZE 4 hours or overnight.

REMOVE dessert from pan just before serving, using the plastic wrap handles to lift dessert from pan. Carefully peel off plastic wrap; place dessert on serving plate. Let stand 10 minutes at room temperature to soften slightly. Top evenly with the remaining 1 cup whipped topping; drizzle with fudge topping. Cut into 14 wedges to serve. Store leftover dessert in freezer.

Makes 14 servings, 1 wedge each.

VARIATION: Prepare as directed, using Reduced Fat **OREO** Chocolate Sandwich Cookies, frozen yogurt and **COOL WHIP LITE** Whipped Topping.



S'more Ice Cream Treats

15 Minute Prep

Total: 3 hours 15 minutes (includes freezing)

- 9 **HONEY MAID** Honey Grahams, broken in half (18 squares), divided
- 1 cup microwaveable hot fudge sundae topping, divided
- 2 cups **JET-PUFFED** Miniature Marshmallows
- 1 pint (2 cups) chocolate ice cream, softened

PLACE 9 of the graham squares in single layer on bottom of foil-lined 9-inch square pan. Spread evenly with ½ cup of the fudge topping; sprinkle with marshmallows.

COVER with layers of ice cream and remaining ½ cup fudge topping; top with the remaining 9 graham squares. Cover with foil.

FREEZE several hours or overnight. Let stand at room temperature 10 minutes before cutting into 9 sandwich squares to serve. Store leftover sandwiches in freezer.

Makes 9 servings, 1 ice cream sandwich each.

HOW TO STORE: Wrap ice cream sandwiches individually in plastic wrap or foil. Store in freezer up to 1 week.

Frozen Marble Swirl Pie

15 Minute Prep

Total: 6 hours 15 minutes (includes freezing)

- 15 **OREO** Chocolate Sandwich Cookies, crushed (about 1½ cups crumbs)
- 3 tablespoons butter, melted
- 1 tub (8 ounces) **COOL WHIP** Whipped Topping, thawed, divided
- 1 cup cold 2% milk
- 1 package (4-serving size) **JELL-O** Vanilla Flavor Instant Pudding & Pie Filling
- 2 squares **BAKER'S** Semi-Sweet Baking Chocolate, melted
- ⅓ cup canned sweetened condensed milk
- Maraschino cherries, optional

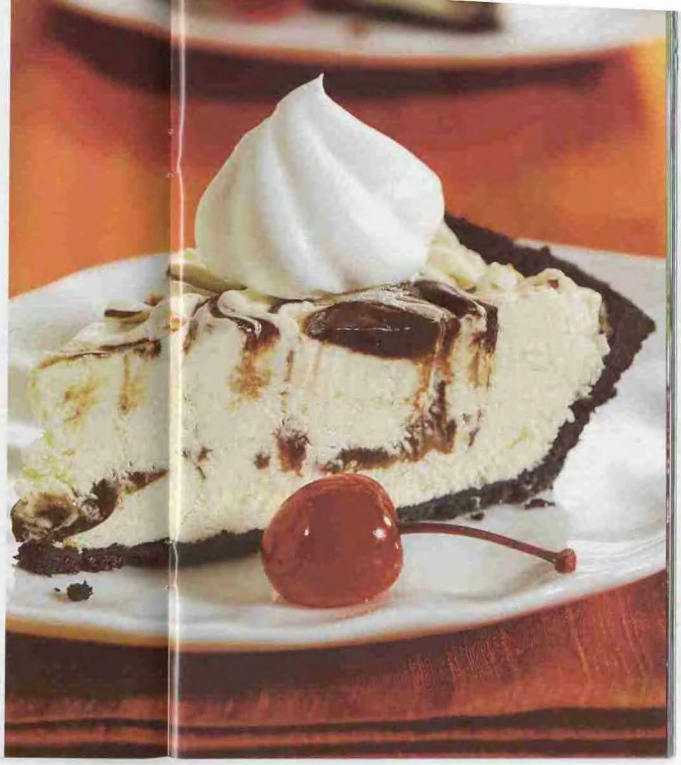
MIX cookie crumbs and butter; press firmly onto bottom and up side of 9-inch pie plate. Set aside. Remove ½ cup of the whipped topping; store in refrigerator until ready to use.

POUR 2% milk into large bowl. Add dry pudding mix. Beat with wire whisk 2 minutes or until well blended. Gently stir in remaining whipped topping. Spoon into crust. Mix melted chocolate and condensed milk until well blended. Drop in spoonfuls over pie; cut through chocolate mixture several times with knife for marble effect.

FREEZE 6 hours or overnight until firm. Remove from freezer about 15 minutes before serving. Let stand at room temperature to soften slightly. Top with the reserved ½ cup whipped topping. Garnish with maraschino cherry, if desired. Store leftover pie in freezer.

Makes 10 servings.

SIZE-WISE: Cool off after an outdoor activity this summer with a serving of this frosty treat!



Layered Dulce de Leche Dessert

20 Minute Prep

Total: 4 hours 20 minutes (includes freezing)

- 40 **NILLA** Wafers, divided
- 1¼ cups cold milk
- 2 packages (4-serving size each) **JELL-O** White Chocolate Flavor Instant Pudding & Pie Filling
- 1 tub (8 ounces) **COOL WHIP** Whipped Topping, thawed
- ¼ cup caramel topping

CHOP 4 of the wafers; set aside. Line 9×5-inch loaf pan with foil, with ends of foil extending over sides of pan. Arrange 12 of the remaining wafers in single layer on bottom of prepared pan; set aside.

POUR milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 minutes or until well blended. (Mixture will be thick.) Gently stir in the whipped topping. Spoon one third of the pudding mixture over wafers in pan; top with 12 of the remaining wafers and 2 tablespoons of the caramel topping. Repeat layers of pudding mixture, wafers and caramel topping. Cover with the remaining pudding mixture. Sprinkle with chopped wafers; press wafers gently into pudding mixture.

FREEZE 4 hours or until firm. Lift dessert from pan, using foil handles; remove foil. Place dessert on serving plate. Let stand 15 minutes to soften slightly before cutting into 12 slices to serve. Store leftover dessert in freezer.

Makes 12 servings, 1 slice each.

JAZZ IT UP: Drizzle dessert slices lightly with additional caramel topping just before serving.

No-Bake Delights

Easy, oven-free desserts

15 Minute Prep Strawberry-Vanilla Shortcut

Total: 15 minutes

- 1 package (12 ounces) pound cake, cut into 12 slices
- 1½ cups cold milk
- 1 package (4-serving size) **JELL-O** Vanilla Flavor Instant Pudding & Pie Filling
- 1½ cups thawed **COOL WHIP** Whipped Topping
- 3 cups sliced strawberries, sweetened
- 1½ cups thawed **COOL WHIP** Strawberry Whipped Topping

CUT each cake slice diagonally in half to form 2 triangles; place 1 of the cake triangles on each of 12 dessert plates.

POUR milk into large bowl. Add dry pudding mix. Beat with wire whisk 2 minutes or until well blended. Gently stir in the regular whipped topping.

SPOON 2 tablespoons of the strawberries over each cake triangle; cover with ¼ cup of the pudding mixture and a second cake triangle. Top evenly with the remaining strawberries and the strawberry whipped topping. Store leftover desserts in refrigerator.

Makes 12 servings.

HOW TO SWEETEN THE STRAWBERRIES: Toss strawberries with 2 tablespoons sugar. Let stand 10 minutes or until sugar is completely dissolved.

Triple-Layer Lemon Pie

Total: 3 hours 15 minutes
(includes refrigeration)

- 2 cups cold milk
- 2 packages (4-serving size each) **JELL-O** Lemon Flavor Instant Pudding & Pie Filling
- 1 **HONEY MAID** Graham Pie Crust (6 ounces)
- 1 tub (8 ounces) **COOL WHIP** Whipped Topping, thawed, divided
- Lemon peel, optional

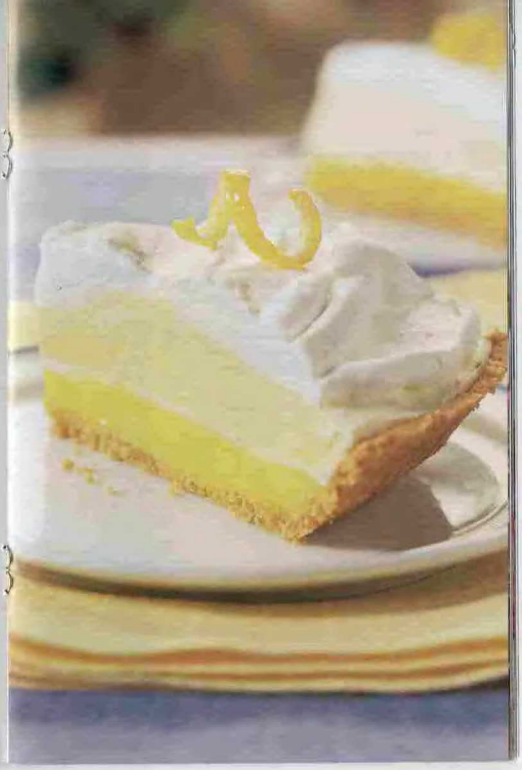
POUR milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 minutes or until well blended. (Mixture will be thick.)

SPREAD 1½ cups of the pudding onto bottom of crust; set aside. Add half of the whipped topping to remaining pudding; stir gently until well blended. Spread over pudding layer in crust; top with the remaining whipped topping.

REFRIGERATE 3 hours or until set. Garnish with lemon peel, if desired. Store leftover pie in refrigerator.

Makes 8 servings.

JAZZ IT UP: Garnish with ½ cup fresh raspberries or sliced strawberries just before serving.



Easy Southern Banana Pudding

20 Minute Prep

Total: 3 hours 20 minutes (includes refrigeration)

- 3 cups cold milk
- 2 packages (4-serving size each) **JELL-O** Vanilla Flavor Instant Pudding & Pie Filling
- 30 **NILLA** Wafers
- 3 medium bananas, sliced
- 1 tub (8 ounces) **COOL WHIP** Whipped Topping, thawed

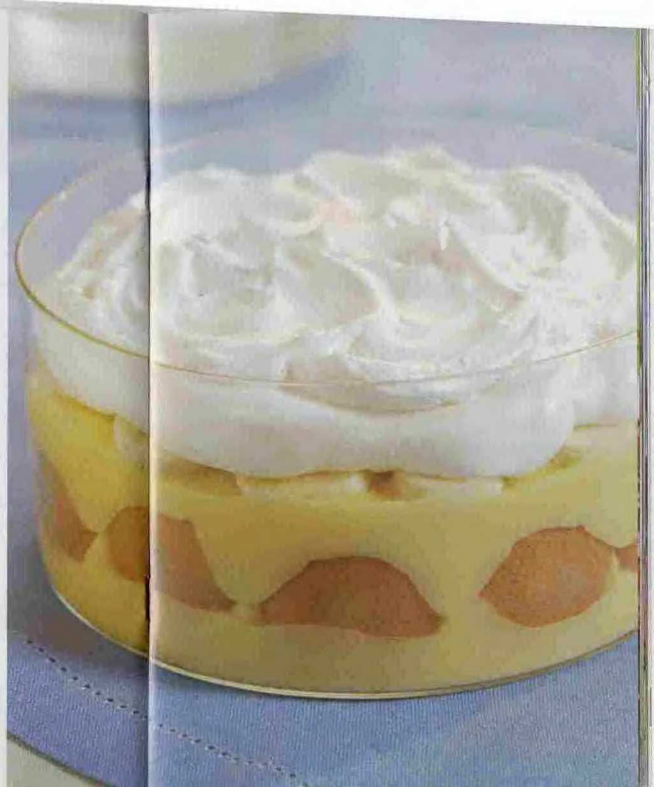
POUR milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 minutes or until well blended. Let stand 5 minutes.

ARRANGE half of the wafers on bottom and up side of 2-quart serving bowl; top with layers of half each of the banana slices and pudding. Repeat all layers. Cover with whipped topping.

REFRIGERATE 3 hours. Store leftover dessert in refrigerator.

Makes 14 servings, about ⅔ cup each.

HEALTHY LIVING: Save 60 calories and 3.5 grams of fat per serving by preparing with fat free milk, **JELL-O** Vanilla Flavor Fat Free Sugar Free Instant Reduced Calorie Pudding & Pie Filling, Reduced Fat **NILLA** Wafers and **COOL WHIP LITE** Whipped Topping.



Fresh Raspberry-Lemon Pie

15 Minute Prep

Total: 4 hours 15 minutes (includes refrigeration)

- 1 package (8 ounces) **PHILADELPHIA** Cream Cheese, softened
- 1 cup cold milk
- 1 package (4-serving size) **JELL-O** Lemon Flavor Instant Pudding & Pie Filling
- 2 teaspoons grated lemon peel
- 2 cups thawed **COOL WHIP** Whipped Topping, divided
- 1 **HONEY MAID** Graham Pie Crust (6 ounces)
- 1 cup raspberries

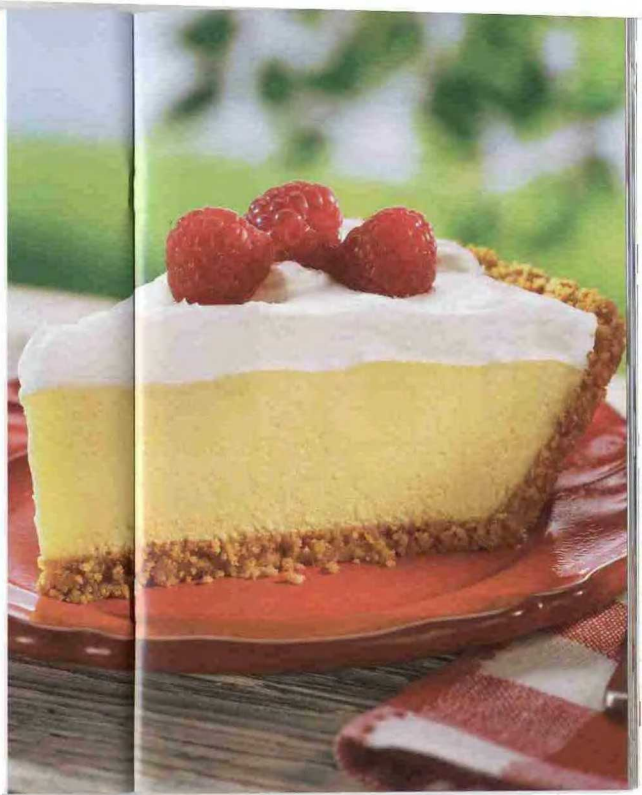
BEAT cream cheese, milk, dry pudding mix and lemon peel in large bowl with wire whisk until well blended. Gently stir in 1 cup of the whipped topping.

SPOON into crust; top with remaining 1 cup whipped topping.

REFRIGERATE 4 hours or until firm. Top with raspberries just before serving. Store leftover pie in refrigerator.

Makes 8 servings.

SIZE-WISE: Save room for this special-occasion dessert by planning ahead. For example, watch portions and choose lower-fat foods beforehand.



COOL 'N EASY Pie

10 Minute Prep

Total: 4 hours 30 minutes (includes refrigeration)

- ⅔ cup boiling water
- 1 package (4-serving size) **JELL-O** Strawberry Flavor Gelatin
- Ice cubes
- ½ cup cold water
- 1 tub (8 ounces) **COOL WHIP** Whipped Topping, thawed
- 1 **HONEY MAID** Graham Pie Crust (6 ounces)

STIR boiling water into dry gelatin mix in large bowl at least 2 minutes until completely dissolved. Add enough ice to cold water to measure 1 cup. Add to gelatin; stir until slightly thickened. Remove any unmelted ice. Add whipped topping; stir with wire whisk until well blended. Refrigerate 15 to 20 minutes or until mixture is thick enough to mound.

SPOON into crust.

REFRIGERATE at least 4 hours or overnight until firm. Store leftover pie in refrigerator.

Makes 8 servings.

HEALTHY LIVING: Save 30 calories, 4g of total fat and 2g of saturated fat per serving by preparing with **COOL WHIP LITE** Whipped Topping and a reduced-fat graham cracker crust.

Easy Strawberry Mousse

15 Minute Prep

Total: 1 hour 15 minutes (includes refrigeration)

- 1 package (8 ounces) **PHILADELPHIA** Fat Free Cream Cheese, softened
- 1 teaspoon vanilla
- ½ cup boiling water
- 1 package (4-serving size) **JELL-O** Strawberry Flavor Sugar Free Low Calorie Gelatin
- ½ cup cold water
- 2 cups thawed **COOL WHIP** Sugar Free Whipped Topping, divided
- 2 cups sliced strawberries

BEAT cream cheese and vanilla in large bowl with electric mixer on low speed until well blended; set aside.

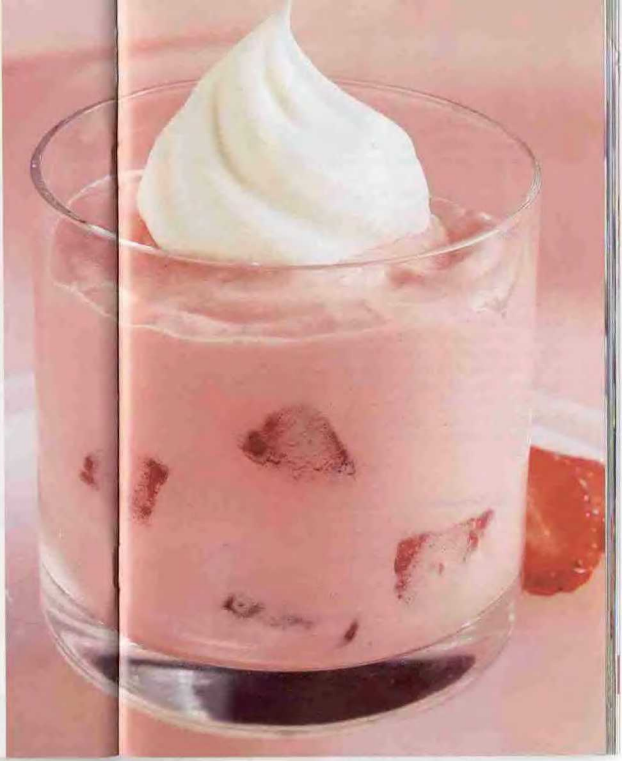
STIR boiling water into dry gelatin mix in small bowl at least 2 minutes until completely dissolved. Add cold water; stir until slightly thickened. Gradually add to cream cheese mixture, beating after each addition until well blended. Gently stir in 1½ cups of the whipped topping and the strawberries.

SPOON evenly into 10 small dessert dishes. Refrigerate at least 1 hour or until firm. Top each with a dollop of the remaining ½ cup whipped topping just before serving. Store leftover desserts in refrigerator.

Makes 10 servings.

SUBSTITUTE: Prepare as directed, using your favorite flavor **JELL-O** Sugar Free Low Calorie Gelatin, such as Orange, Lemon or Cherry.

Nutrition Information Per Serving: 70 calories, 2.5g total fat, 2g saturated fat, less than 5mg cholesterol, 190mg sodium, 9g carbohydrate, less than 1g dietary fiber, 3g sugars, 4g protein, 8%DV vitamin A, 35%DV vitamin C, 10%DV calcium, 0%DV iron.



15 Minute Prep Angel Lush

Total: 1 hour 15 minutes (includes refrigeration)

- 1 can (20 ounces) crushed pineapple in juice, undrained
- 1 package (4-serving size) **JELL-O** Vanilla Flavor Fat Free Sugar Free Instant Reduced Calorie Pudding & Pie Filling
- 1 cup thawed **COOL WHIP LITE** Whipped Topping
- 1 package (10 ounces) round angel food cake
- 10 fresh strawberries

MIX pineapple with its juice and the dry pudding mix in medium bowl. Gently stir in whipped topping.

CUT cake horizontally into 3 layers. Place bottom cake layer, cut-side up, on serving plate; top with 1½ cups of the pudding mixture. Cover with middle cake layer and an additional 1 cup of the remaining pudding mixture. Top with remaining cake layer; spread top of dessert with the remaining pudding mixture.

REFRIGERATE at least 1 hour. Top with strawberries just before serving. Store leftover dessert in refrigerator.

Makes 10 servings.

HOW TO CUT ANGEL FOOD CAKE: Use a serrated knife and gentle sawing motion to easily cut the angel food cake.

SUBSTITUTE: Prepare as directed, using **COOL WHIP** Sugar Free Whipped Topping.

Nutrition Information Per Serving (when prepared with COOL WHIP LITE): 140 calories, 1g total fat, 1g saturated fat, 0mg cholesterol, 340mg sodium, 31g carbohydrate, 1g dietary fiber, 26g sugars, 2g protein, 0%DV vitamin A, 25%DV vitamin C, 6%DV calcium, 2%DV iron.

10 Minute Prep Very Strawberry Cheesecake

Total: 3 hours 10 minutes (includes refrigeration)

- 1 package (8 ounces) **PHILADELPHIA** Cream Cheese, softened
- 1/3 cup sugar
- 2 cups thawed **COOL WHIP** Strawberry Whipped Topping
- 1 **HONEY MAID** Graham Pie Crust (6 ounces)
- 1 cup sliced strawberries

BEAT cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Gently stir in whipped topping.

SPOON into crust.

REFRIGERATE 3 hours or until set. Top with strawberries just before serving. Store leftover cheesecake in refrigerator.

Makes 8 servings.

SIZE-WISE: Enjoy a serving of this easy-to-make dessert on special occasions.

10 Minute Prep

Crowd-Pleasing Peanut Butter S'mores

Total: 21 minutes

- 15 **HONEY MAID** Honey Grahams, broken in half (30 squares), divided
- 30 **JET-PUFFED** Marshmallows, halved
- 4 squares **BAKER'S** Semi-Sweet Baking Chocolate, chopped
- ⅓ cup creamy peanut butter

PREHEAT grill to medium-low heat. Arrange 15 of the graham squares in single layer on bottom of 13×9-inch disposable foil baking pan; top each square with 4 of the marshmallow halves. Sprinkle evenly with the chocolate.

SPREAD each of the remaining 15 graham squares with 1 teaspoon of the peanut butter. Place, peanut butter-sides down, on top of graham squares in pan to make 15 s'mores. Cover pan with foil; place on rack of grill.

GRILL 4 to 6 minutes or until marshmallows are puffed and chocolate begins to melt. Let stand 5 minutes before serving.

Makes 15 servings, 1 s'more each.

JAZZ IT UP: Prepare as directed, adding a layer of sliced bananas to the filling before covering with the remaining 15 graham squares.

Chilled Lemonade Desserts

15 Minute Prep

Total: 6 hours 15 minutes (includes refrigeration)

- 3 cups boiling water
- 2 packages (4-serving size each) **JELL-O** Lemon Flavor Gelatin
- 1 package (8 ounces) **PHILADELPHIA** Cream Cheese, softened
- 1 can (6 ounces) frozen lemonade concentrate, thawed
- 1 tub (8 ounces) **COOL WHIP** Whipped Topping, thawed
- Raspberries, blueberries and lemon slices, optional

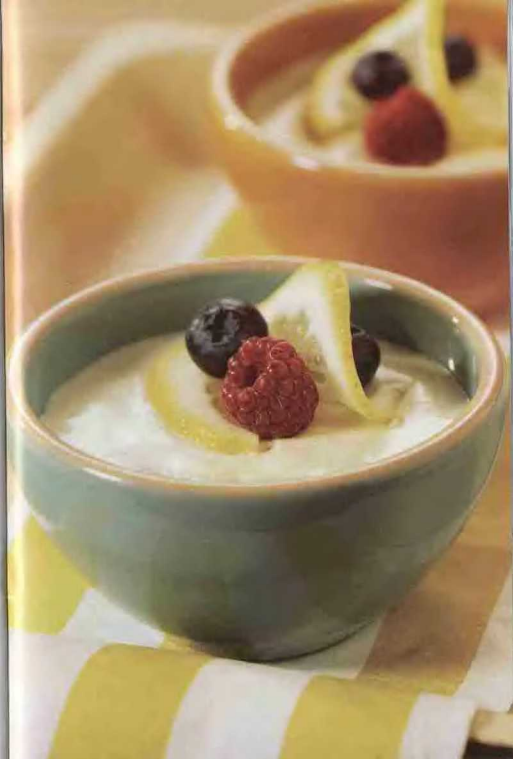
STIR boiling water into dry gelatin mixes in large bowl at least 2 minutes until completely dissolved; set aside. Beat cream cheese and lemonade concentrate in large bowl with electric mixer on low speed until well blended. Add gelatin; mix well. Refrigerate 2 hours or until thickened (spoon drawn through leaves definite impression).

ADD whipped topping; stir with wire whisk until well blended. Pour evenly into 14 small dessert dishes.

REFRIGERATE 4 hours or until firm. Garnish with berries and lemon slices just before serving, if desired. Store leftover desserts in refrigerator.

Makes 14 servings, ½ cup each.

VARIATION: Prepare as directed, using **JELL-O** Strawberry Flavor Gelatin. Garnish with sliced fresh strawberries, if desired.



JELL-O No-Bake Mini Cheesecakes

Total: 1 hour 15 minutes
(includes refrigeration)

- 1 package (11.1 ounces) **JELL-O** No Bake Real Cheesecake
- 5 tablespoons margarine or butter, melted
- 2 tablespoons sugar
- 1½ cups cold milk

MIX Crust Mix, margarine and sugar until well blended. Spoon evenly into 12 paper-lined medium muffin cups; press crust mixture firmly onto bottoms of cups.

BEAT milk and Filling Mix with electric mixer on low speed just until blended. Beat on medium speed 3 minutes. (Filling will be thick.) Spoon evenly into prepared cups.

REFRIGERATE at least 1 hour. Store leftover cheesecakes in refrigerator.

Makes 6 servings, 2 mini cheesecakes each.

JAZZ IT UP: Top with raspberries, blueberries or sliced strawberries just before serving.

Marshmallow Crispy Squares

Total: 15 minutes

- 3 tablespoons butter or margarine
- 1 package (10½ ounces) **JET-PUFFED** Miniature Marshmallows
- 6 cups crisp rice cereal

MELT butter in large saucepan on low heat. Add marshmallows; cook until marshmallows are completely melted and mixture is well blended, stirring constantly. Remove from heat.

ADD cereal; mix well.

PRESS firmly into greased 13×9-inch pan. Cool completely. Cut into 24 squares to serve.

Makes 12 servings, 2 squares each.

HOW TO USE YOUR MICROWAVE:

Microwave butter in large microwaveable bowl on HIGH 45 seconds or until melted. Add marshmallows; toss to coat. Microwave 1½ minutes or until marshmallows are completely melted and mixture is well blended, stirring after 45 seconds. Continue as directed.

Rocky Road Cups

10 Minute Prep

Total: 1 hour 10 minutes (includes refrigeration)

- 2 cups cold milk
- 2 packages (4-serving size each) **JELL-O** Chocolate Flavor Instant Pudding & Pie Filling
- 2 cups thawed **COOL WHIP** Whipped Topping
- 1 cup **PLANTERS COCKTAIL** Peanuts
- 4 squares **BAKER'S** Semi-Sweet Baking Chocolate, chopped
- 1 cup **JET-PUFFED** Miniature Marshmallows

POUR milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 minutes or until well blended. Gently stir in whipped topping.

ADD remaining ingredients; stir gently until well blended. Spoon evenly into 12 dessert cups or dishes.

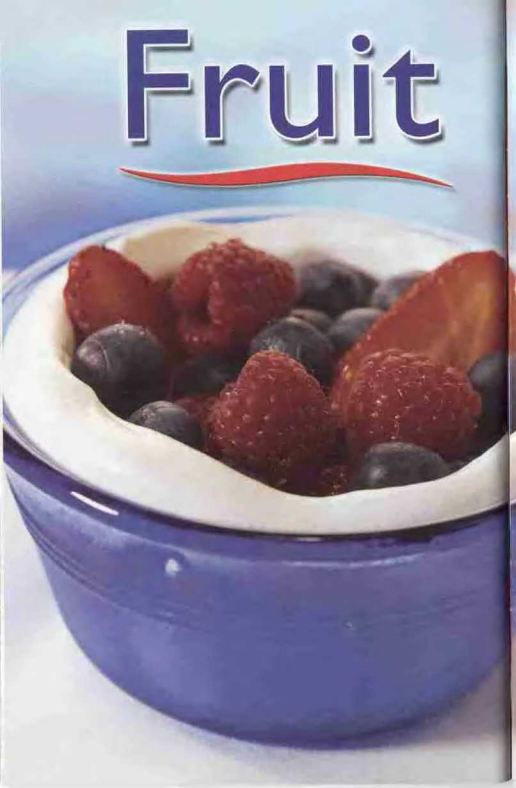
REFRIGERATE at least 1 hour before serving. Store leftover desserts in refrigerator.

Makes 12 servings.

VARIATION: Prepare as directed, substituting Mini **OREO** Bite Size Chocolate Sandwich Cookies for the peanuts.

Fruit Frenzy

Desserts using the fresh fruits of summer



Berries-in-a-Cloud

10 Minute Prep

Total: 10 minutes

- 2 cups thawed **COOL WHIP** Whipped Topping
- 1 cup blueberries
- 1 cup raspberries
- 1 cup sliced strawberries

SPOON ¼ cup of the whipped topping into each of 8 dessert dishes. Using back of spoon, spread whipped topping onto bottom and up side of each dish.

FILL evenly with berries just before serving. Store leftover desserts in refrigerator.

Makes 8 servings.

SUBSTITUTE: Prepare as directed, using **COOL WHIP LITE** or **COOL WHIP** Sugar Free Whipped Topping.

Summer Fruit Punch "Salad"

Total: 2 hours 10 minutes (includes refrigeration)

- 1 package (4-serving size) **JELL-O** Cherry Flavor Gelatin
- 1 package (4-serving size) **JELL-O** Strawberry Flavor Gelatin
- 1½ cups boiling water
- Ice cubes
- 1 cup orange juice
- 1 pint (2 cups) strawberries, sliced
- 1 cup seedless grape halves
- 1½ cups thawed **COOL WHIP** Strawberry Whipped Topping

COMBINE dry gelatin mixes in large bowl. Stir in boiling water at least 2 minutes until completely dissolved. Add enough ice cubes to orange juice to measure 2¼ cups. Add to gelatin; stir until slightly thickened. Remove any unmelted ice. Stir in fruit.

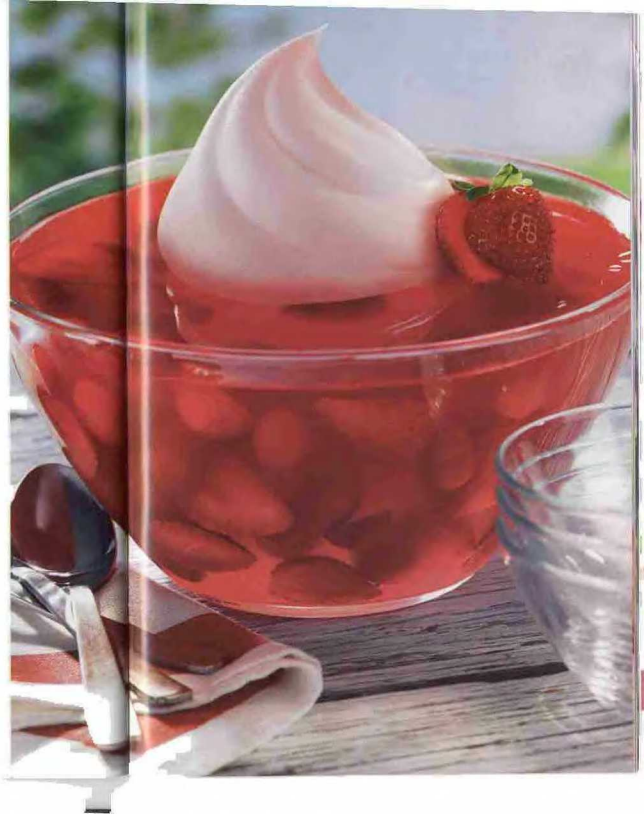
POUR into large serving bowl.

REFRIGERATE 2 hours or until firm. Top with the whipped topping just before serving. Store leftover dessert in refrigerator.

Makes 12 servings, ½ cup each.

SUBSTITUTE: **Substitute 2 packages (4-serving size each) JELL-O Mixed Fruit Flavor Gelatin for the 1 package *each* cherry and strawberry gelatins.**

Nutrition Information Per Serving: 110 calories, 2g total fat, 1.5g saturated fat, 0mg cholesterol, 65mg sodium, 22g carbohydrate, less than 1g dietary fiber, 20g sugars, 2g protein, 0%DV vitamin A, 45%DV vitamin C, 0%DV calcium, 0%DV iron.



Floating Fruit Parfaits

15 Minute Prep

Total: 1 hour 35 minutes
(includes refrigeration)

- ½ cup sliced strawberries
- ¼ cup boiling water
- 1 package (4-serving size) **JELL-O** Strawberry Flavor Sugar Free Low Calorie Gelatin
- ½ cup cold water
- ¼ cup ice cubes
- 1 cup plus 6 tablespoons thawed **COOL WHIP LITE** Whipped Topping, divided

SPOON strawberries evenly into 6 parfait or dessert glasses. Stir boiling water into dry gelatin mix in medium bowl at least 2 minutes until completely dissolved. Add cold water and ice cubes; stir until ice is completely melted. Remove ¼ cup of the gelatin; pour evenly over strawberries in glasses. Refrigerate 20 minutes or until gelatin is set but not firm.

ADD 1 cup of the whipped topping to remaining gelatin in bowl; stir with wire whisk until well blended. Spoon evenly over gelatin in glasses.

REFRIGERATE 1 hour or until firm. Top each parfait with 1 tablespoon of the remaining whipped topping just before serving. Store leftover parfaits in refrigerator.

Makes 6 servings.

VARIATION: Prepare as directed, using **JELL-O** Orange Flavor Sugar Free Low Calorie Gelatin and substituting cantaloupe balls for the strawberries.

NUTRITION BONUS: Satisfy your sweet tooth with this elegant low-fat dessert. As a bonus, the strawberries provide a good source of vitamin C!

SUBSTITUTE: Prepare as directed, using **COOL WHIP** Sugar Free Whipped Topping.

Chocolate-Dipped Strawberries

Total: 40 minutes
(includes refrigeration)

- 1 package (7 ounces) **BAKER'S** Real Milk Dipping Chocolate
- 36 medium strawberries

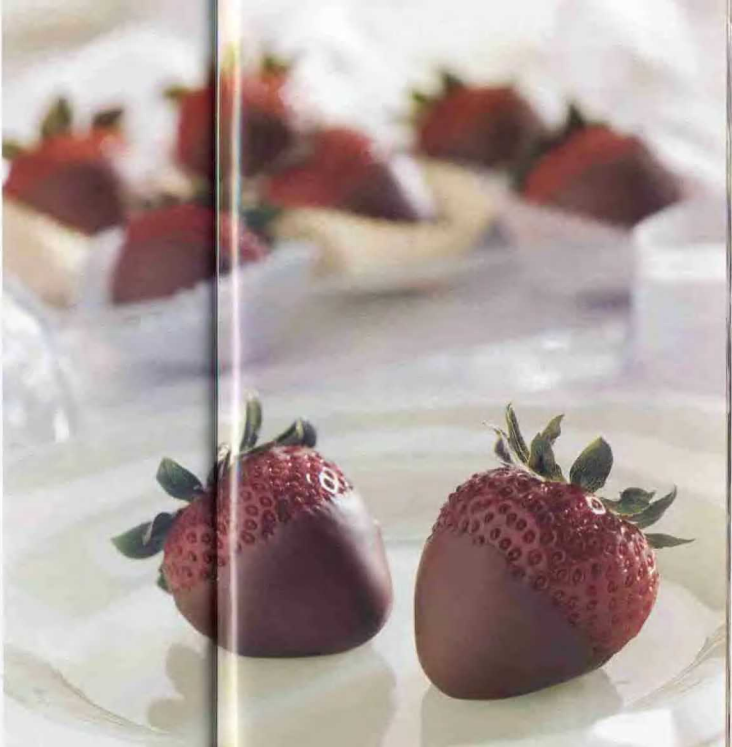
MELT chocolate as directed on package.

DIP strawberries into chocolate; let excess chocolate drip off.

PLACE on wax paper-covered baking sheet or tray. Let stand at room temperature or store in refrigerator for 30 minutes or until chocolate is firm.

Makes 3 dozen or 18 servings, 2 strawberries each.

NOTE: For best results, serve strawberries the same day they are dipped.



Strawberry-Orange Delight

15 Minute Prep

Total: 3 hours 30 minutes (includes refrigeration)

- 2½ cups boiling water
- 3 packages (4-serving size each) **JELL-O** Strawberry Flavor Gelatin
- 2¾ cups cold water
- 1 can (11 ounces) mandarin orange segments, drained
- 4 ounces (½ of 8-ounce package) **PHILADELPHIA** Cream Cheese, softened
- 2 tablespoons sugar
- 1 tub (8 ounces) **COOL WHIP** Whipped Topping, thawed, divided

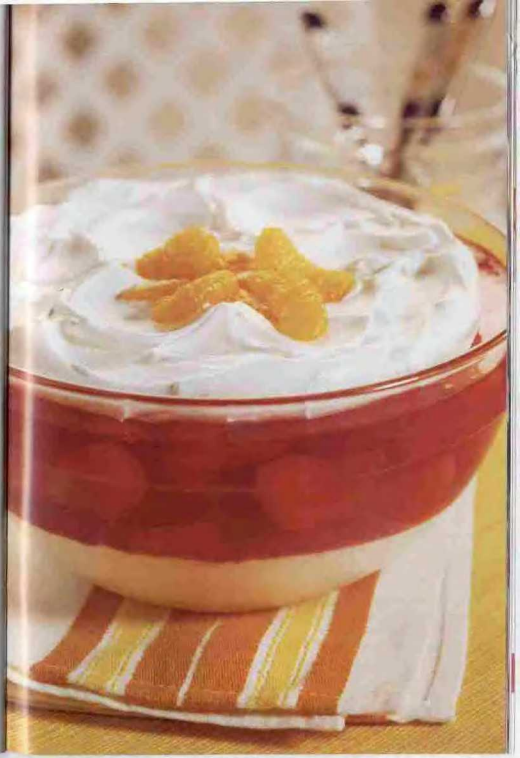
STIR boiling water into dry gelatin mixes in medium bowl at least 2 minutes until completely dissolved. Stir in cold water. Refrigerate about 1¼ hours or until slightly thickened (consistency of unbeaten egg whites). Reserve a few oranges for garnish. Gently stir remaining oranges into thickened gelatin. Set aside.

BEAT cream cheese and sugar in separate medium bowl with wire whisk until well blended. Gently stir in 2 cups of the whipped topping. Spoon into large serving bowl; cover with the gelatin mixture.

REFRIGERATE 2 hours or until firm. Top with the remaining whipped topping and reserved oranges just before serving.

Makes 16 servings, about ½ cup each.

HOW TO SOFTEN CREAM CHEESE: Place measured amount of cream cheese in microwaveable bowl. Microwave on HIGH 10 seconds or until slightly softened.



Easy Strawberry Dessert

5 Minute Prep

Total: 2 hours 5 minutes (includes refrigeration)

- 1½ cups boiling water
- 1 package (4-serving size) **JELL-O** Strawberry Flavor Gelatin
- 1 tub (8 ounces) **COOL WHIP** Strawberry Whipped Topping, not thawed, divided
- 1 cup sliced strawberries
- 5 **REYNOLDS STARS FUNSHAPES** Baking Cups

STIR boiling water into dry gelatin mix in large bowl at least 2 minutes until completely dissolved. Add ⅔ of the frozen whipped topping (about 2 cups); stir with wire whisk until whipped topping is completely melted and mixture is well blended. Refrigerate remaining whipped topping for later use.

SPOON strawberries evenly into baking cups; cover evenly with the gelatin mixture. Refrigerate 2 hours or until set.

UNMOLD gelatin onto individual dessert plates just before serving. Top evenly with remaining whipped topping. Store leftover desserts in the refrigerator.

Makes 5 servings.

NOTE: No need to thaw the **COOL WHIP** Whipped Topping. By using frozen whipped topping, the dessert magically layers right before your eyes.

30 Minutes to Homemade SURE-JELL Strawberry Freezer Jam

Total: 30 minutes plus standing

- 2 cups crushed strawberries (from 1-quart fully ripe strawberries)
- 4 cups sugar, measured into separate bowl
- ¾ cup water
- 1 box **SURE-JELL** Fruit Pectin

RINSE clean 5 (1-cup) plastic containers and lids with boiling water. Dry thoroughly.

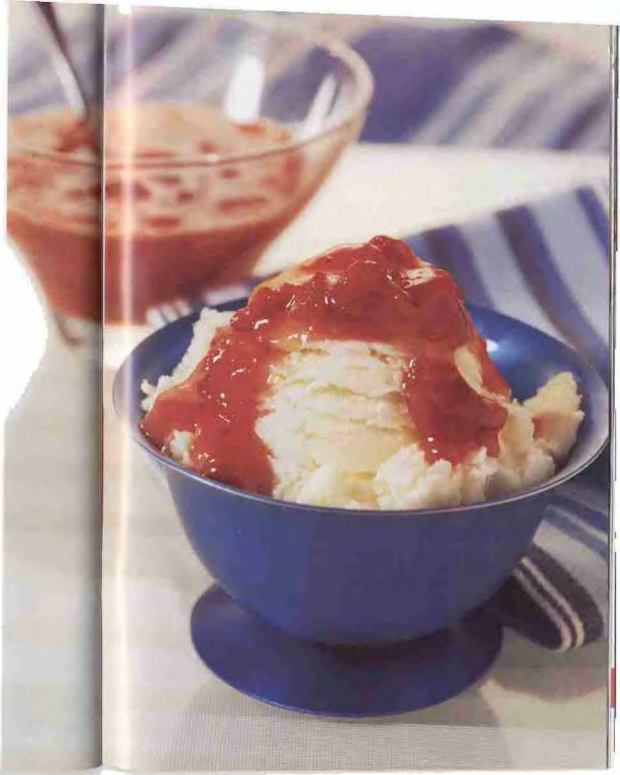
STEM and crush strawberries thoroughly, 1 cup at a time. Measure exactly 2 cups prepared fruit into large bowl. Stir in sugar. Let stand 10 minutes, stirring occasionally.

MIX water and pectin in small saucepan. Bring to boil on high heat, stirring constantly. Continue boiling and stirring 1 minute. Add to fruit mixture; stir 3 minutes or until sugar is dissolved and no longer grainy. (A few sugar crystals may remain.)

FILL all containers immediately to within ½ inch of tops. Wipe off top edges of containers; immediately cover with lids. Let stand at room temperature 24 hours. Jam is now ready to use. Store in refrigerator up to 3 weeks or freeze extra containers up to 1 year. Thaw in refrigerator before using.

Makes 5 (1-cup) containers or 72 servings, 1 tablespoon each

HOW TO MEASURE SUGAR PRECISELY: To get exact level cup measure of sugar, spoon sugar into dry metal or plastic measuring cup, then level by scraping excess sugar from top of cup with a straight-edged knife.



Lemon Chiffon Bars

25 Minute Prep

Total: 2 hours 55 minutes (includes refrigeration)

- 1 cup flour
- ½ cup (1 stick) butter, melted
- ¼ cup sugar
- 25 **JET-PUFFED** Marshmallows
- 2 teaspoons grated lemon peel
- ¼ cup lemon juice
- 1 cup thawed **COOL WHIP** Whipped Topping
- 16 fresh raspberries

PREHEAT oven to 350°F. Mix flour, butter and sugar; press firmly onto bottom of greased 8-inch square baking pan. Bake 15 minutes or until lightly browned. Meanwhile, mix marshmallows, lemon peel and lemon juice in large saucepan; cook on low heat until marshmallows are completely melted and mixture is well blended, stirring constantly. Remove from heat. Cool crust and marshmallow mixture completely.

ADD whipped topping to marshmallow mixture; stir with wire whisk until well blended. Spread evenly over crust.

REFRIGERATE at least 2 hours or until slightly firm. Cut into 16 bars; top each bar with 1 raspberry. Store leftover bars in tightly covered container in refrigerator.

Makes 16 servings, 1 bar each.

NOTE: One medium lemon should easily yield the 2 teaspoons grated lemon peel and ¼ cup lemon juice needed for the preparation of this recipe.

15 Minute Prep Triple-Berry Cheesecake Tart

Total: 3 hours 30 minutes
(includes refrigeration)

- 1¼ cups finely crushed **NILLA** Wafers (about 45 wafers)
- ¼ cup (½ stick) butter, melted
- 1 package (8 ounces) **PHILADELPHIA** Cream Cheese, softened
- ¼ cup sugar
- 1 cup thawed **COOL WHIP** Whipped Topping
- 2 cups mixed berries (raspberries, strawberries and blueberries)
- ¾ cup boiling water
- 1 package (4-serving size) **JELL-O** Lemon Flavor Gelatin
- 1 cup ice cubes

MIX wafer crumbs and butter; press firmly onto bottom and up side of 9-inch tart pan. Place in freezer while preparing filling.

BEAT cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Gently stir in whipped topping. Spoon into crust. Top with berries. Cover and refrigerate while preparing gelatin.

STIR boiling water into dry gelatin mix in medium bowl 2 minutes until completely dissolved. Add ice cubes; stir until ice is completely melted. Refrigerate 15 minutes or until slightly thickened (consistency of unbeaten egg whites). Spoon gelatin over fruit in pan. Refrigerate 3 hours or until set. Store leftover tart in refrigerator.

Makes 10 servings.

SIZE-WISE: This colorful berry dessert makes a great treat to share with friends and family.